

BREADS AND FRUITS

PANCAKES with banana & pecans raw honey from Tapalpa & butter 120

SCONE with homemade jam or honey & butter 65

RYE-BRAN TOAST homemade jam, raw honey from Tapalpa & butter 60

HOMEMADE COOKIES 25

PIE OF THE DAY 85

GLUTEN FREE BROWNIE vanilla ice cream ½ 70/110

CUP OF LIFE seasonal fruits, homemade granola & yogurt, and raw honey from Tapalpa 75

ADD TO ANY DISH

granola or yogurt 30 | almond butter 20 | goat or coconut butter 25 | coconut milk 15 | maple syrup 20

house salad or rosmary potatoes 50 | shrimp 65 | fish 55

Our menu is made with **Food is fuel**
85% local ingredients & **Food is medicine**
70% organic. **Food is love**

HOUSE SPECIALTIES

MARLIN & QUINOA QUESADILLAS goat cheese, basil, black beans, avocado, green sauce, sprouts & salad 150

OMELETTE WITH MUSHROOMS & SPINACH goat cheese, avocado with salad or rosemary potatoes 155

TUSCAN SANDWICH rye-bran bread, pesto, tomato, goat cheese, avocado, sprouts, egg, salad or rosemary potatoes 150

BEET BURGUER WITH AVOCADO rye-bran bread, melted cheese, homemade sprouts, yogurt dressing, salad or rosemary potatoes 175

ORGANIC HUEVOS RANCHEROS organic eggs, black beans, whole bran arepa, roasted tomato sauce, goat cheese, cilantro and avocado 160

BUDDHA BOWL organic spinach, quinoa, black beans, avocado, organic egg, goat cheese, sprouts, fresh herbs, roasted tomato sauce 165

AVOCADO TOAST rye-bran bread, radish, tomato, olive oil, cilantro, sea salt 85

COFFEE, TEA & JUICES

Coffee french press 33oz. 110
Coffee americano 10oz. 45
Latte 8oz. 50
Espresso doble 50
Cappuccino 8oz. 50
Capomo French press 33oz. 130
Tea cup 8oz. 55

JUICES

Fuc-tonic (coconut water, lime, turmeric and Ginger root) 3oz. 55
Coconut water 60
Coconut water with rose scent 70
Grapefruit juice 11oz. 65
Green juice 11oz. (coconut water, lime, basil, mint, celery, cactus, Parsley, ginger, spinach) 70
Green Smoothie & cacao 11oz. 75
Turmeric Citrus Juice (grapefruit juice, ginger, turmeric, lime) 75
Blue Majik Woman 11 OZ. (blue spirulina, sparkling water, lemon, agave syrup) 80



We select the best organic ingredients to honor the earth and ourselves. We support local farmers, sustainable agriculture and environmentally friendly products. Our food is prepared with love. Items are subject to availability. Please ask your server about menu items if you have a food allergy or any special dietary needs. Menu items may contain unpasteurized Honey, eggs or nuts.

bistro orgánico is a plant & sea-based restaurant. We strive to create a menu and environment that supports health, sustainability & organic for both, our community and the planet.

